

## Kaapzicht Chenin Blanc 2006

Lovely nose of tropical fruit lifted with some green apple and honeysuckle tones; nicely rounded and easy drinking with a refreshing finish - Elsie Pels-Cape Wine Master.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Kaapzicht Wine Estate

**winemaker** : Charl Coetzee

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.45 % vol **rs** : 2.7 g/l **pH** : 3.19 **ta** : 6.3 g/l

**type** : White **style** : Dry

**ageing** : 2 - 4 years

**in the vineyard** : Vines planted in weathered granite topsoil and crumbly clay sub-soil. Yield of 10 tons per hectare.

**about the harvest**: Made reductively. Grapes were harvested cool. Stopped harvesting at 25°C.

**in the cellar** : Grapes were given ± 8-10 hours skin contact. Used enzymes to help extract flavours while on skins. VIN 13 Yeast was used.

